

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Rackham 4th Floor Kitchen
Rackham Graduate School
915 E. Washington
Ann Arbor, MI 48109

SFE 5081 066752 05/09/2022 11:00:00 AM
Last Routine: 10/18/2019

Person In Charge (PIC): Dennis Williams

Establishment Phone: (734) 615-1995

INSPECTION TYPE:
Routine Inspection

Manager Certified	N/A
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	N/A

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 05/09/2022 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Kitchen

4-501.11 Core	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/01/22
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Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

05/09/2022 Equipment shall be maintained in a state of good repair.

Kitchen - Dispensing nozzle has fallen off Oasis 146 quaternary ammonia hard surface sanitizer. In addition, dispensing unit needs to be remounted.

Correct as soon as possible by repairing equipment.

4-602.13 Core	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.	11/01/22
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Item(s): Nonfood contact surface(s)
Problem(s): Soiled
Correction(s): Keep clean.

05/09/2022 Nonfood-contact surfaces of equipment shall be cleaned to sight and touch on a regular basis to prevent harborage conditions, and accumulation of food, debris, and other contaminants.

Observed the following nonfood-contact surfaces of equipment throughout the establishment in need of cleaning:

- 1) Kitchen - Interior cavity of standing one-door reach-in cooler is soiled with food debris.
- 2) Kitchen - Countertop around "Dish Rinsing/Scraping" preparation sink is in need of cleaning.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Kitchen

Correct as soon as possible by cleaning nonfood-contact surfaces of equipment to sight and touch on a regular basis to prevent harborage conditions and accumulation of food, debris, and other contaminants.

Closing Comments:

All core violations shall be addressed as soon as possible, which will be reinspected at the next routine inspection.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)



Inspected By (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Nonda Mihas